



Vegan Holiday Baking

December 2011 Twitter Chat transcript

Thursday, December 15 @ 6pm PST/9pm PST

VegNews is thrilled to host our Twitter Chat on "Holiday Baking." Top vegan bakers will be chatting with us about how to perfect vegan cakes, cookies, and pies just in time for the holidays.

Special Guests: Allison Rivers Samson ([@AllisonsGourmet](#)), Hannah Kaminsky ([@BitterSweet_](#)), and Beverly Lynn Bennett ([@veganchefbev](#)).

OFFICIAL TRANSCRIPT

(beginning of chat starts at the end)

[veganchefbev @VegNews](#) Thanks so much for having me and for all who posted questions. I had a blast! :)
[#vegnewschat](#) -7:02 PM Dec 15th, 2011

[fabesnatural](#) Q10: if you have a baking disaster, don't fear Fabe's is here! [#vegan](#) cakes, pies, cookies, and muffins.
[#vegnewschat](#) -7:02 PM Dec 15th, 2011

[BitterSweet_ @VegNews](#) Thanks for inviting me, I'm always happy to talk about my favorite subject: Sweets!
[#vegnewschat](#) -7:01 PM Dec 15th, 2011

[VegNews](#) Thank you so much to [@veganchefbev](#) + [@BitterSweet_](#) for your invaluable expertise, and to everyone for participating tonight! [#VegNewsChat](#) -7:01 PM Dec 15th, 2011

[veganchefbev @VegNews](#) Exciting things for 2012...2 vegan cookbooks coming out, one on slow cooking, and who knows what else... [#vegnewschat](#) -7:00 PM Dec 15th, 2011

[BitterSweet_](#) Q14 Exciting things in 2012? My ice cream cookbook, Vegan A La Mode will be coming out in the summer! [@VegNews #vegnewschat](#) -6:59 PM Dec 15th, 2011

[VegNews](#) Q14: [@veganchefbev @BitterSweet_](#), what exciting things can we expect from you in 2012?
[#vegnewschat](#) -6:58 PM Dec 15th, 2011

[soulwhispersvt](#) RT [@VegNews](#): Q9: What are the goodies you love to give as gifts? [#VegNewsChat](#) <<organic chocolate covered espresso beans -6:57 PM Dec 15th, 2011

[BitterSweet_](#) Q13 Fav holiday recipe so far? Chocolate Chestnut Mont Blanc! <http://t.co/nSfsMd2G> [@VegNews](#)
[#vegnewschat](#) -6:57 PM Dec 15th, 2011

[fabesnatural](#) Q2: Must have holiday cookies - its a tie between our Ginger Snap Mini cookies and the Cranberry Orange Mini Cookies. [#vegnewschat](#) -6:57 PM Dec 15th, 2011

[veganchefbev @VegNews](#) Favorite holiday recipe, hands down, it would be trifle! I change it up every time I make it, ckae, custard, fruit... [#vegnewschat](#) -6:56 PM Dec 15th, 2011

[VegNews](#) Q13: Just have time for one more Q! For our experts, what's your all-time favorite recipe that you've created for the holidays? [#VegNewsChat](#) -6:55 PM Dec 15th, 2011

[BitterSweet](#) Q12 Shortcuts? Using chocolate chips instead of blocks of chocolate. No mess to chop and melt faster + more evenly [@VegNews #vegnewschat](#) -6:55 PM Dec 15th, 2011

[veganchefbev @VegNews](#) Fave baking books? Love Hannah's Vegan Deeseert and My Sweet Vegan, Fran Costigan, Meredith McCarthy. BabyCakes [#vegnewschat](#) -6:54 PM Dec 15th, 2011

[fabesnatural](#) Q3: favorite sugar substitute - White grape juice but we also use non-GMO beet juice syrup as well. [#vegnewschat](#) -6:53 PM Dec 15th, 2011

[VegNews](#) Q12: What about shortcuts? Are there any items you buy instead of make? (Maybe we're thinking about whipped cream...) [#VegNewsChat](#) -6:53 PM Dec 15th, 2011

[veganchefbev @VegNews](#) RT gluten-free recipes, hate to self-promote but check Idiot's Guide to Gluten-Free Vegan Cooking released last week [#vegnewschat](#) -6:52 PM Dec 15th, 2011

[BitterSweet](#) Q11 Fav vegan baking books? Must admit, I don't have many... I find flavor inspiration from all sorts of cookbooks [@VegNews #vegnewschat](#) -6:52 PM Dec 15th, 2011

[VegNews](#) Q11: What are your absolute favorite vegan baking cookbooks? [#vegnewschat](#) -6:50 PM Dec 15th, 2011

[fabesnatural](#) Q4: Our desserts contain fruit juice instead refined sugars which make them sweet. [#vegnewschat](#) -6:50 PM Dec 15th, 2011

[thekategatsby @VegNews](#) Handmade ornament exchange! My sisters + I [#upcycle](#) = draw names + wrap up an item they love that we already own. ^_^ [#VegNewsChat](#) -6:49 PM Dec 15th, 2011

[veganchefbev @VegNews](#) Baking disasters? Totally burning cookies till black and set off smoke detector [#vegnewschat](#) -6:48 PM Dec 15th, 2011

[BitterSweet](#) [@veganchefbev](#) Yep, totally jealous. Coconut Bliss is hard to get in these parts. [#vegnewschat](#) -6:48 PM Dec 15th, 2011

[BitterSweet](#) Q10 Holiday baking disaster? Making elaborate plated desserts, and then forgetting the sauce at home [@VegNews](#) [#vegnewschat](#) -6:47 PM Dec 15th, 2011

[veganchefbev](#) [@BitterSweet](#) Guess I'm lazy, I always buy my ice cream, luckily for me So Delicious and Coconut Bliss are made here in Eugene [#vegnewschat](#) -6:46 PM Dec 15th, 2011

[VegNews](#) Q10: Ok, spill the beans. What were your worst holiday baking disasters of all time? [#VegNewsChat](#) -6:45 PM Dec 15th, 2011

[BitterSweet](#) Q9 Fav gifts? Toffees, brittles, barks, and fudge. Recipients love them, and I love the leftovers, so it's a win-win [@VegNews](#) [#vegnewschat](#) -6:45 PM Dec 15th, 2011

[swpic](#) RT [@VegNews](#): Q6: For our experts, what about gluten-free baking? So many people have sensitivities these days. Any time-tested recipes? [#VegNewsChat](#) -6:44 PM Dec 15th, 2011

[BitterSweet](#) Q8 Must admit though, I've been serving up more ice cream than anything else lately. It's always on hand! [@VegNews](#) [#vegnewschat](#) -6:44 PM Dec 15th, 2011

[fabesnatural](#) Q6: We offer a great tasting [#glutenfree](#) pie crust for the holiday season find them [@Sprouts CA](#) and Mother's Markets. [#VegNewsChat](#) -6:43 PM Dec 15th, 2011

[VegNews](#) Q9: What are the goodies you love to give as gifts? [#VegNewsChat](#) -6:43 PM Dec 15th, 2011

[VegNews](#) Feel free to come over! RT [@thekategatsby](#) [@VegNews](#) I make brownies with ganache + ice cream [#VegNewsChat](#) -6:43 PM Dec 15th, 2011

[VegNews](#) OK, we're starving! MT [@veganchefbev](#) My family loves my muffins, crumb topped coffeecakes, layer cakes with vegan buttercream [#VegNewsChat](#) -6:42 PM Dec 15th, 2011

[thekategatsby](#) [@VegNews](#) I make brownies with ganache + ice cream [#VegNewsChat](#) -6:42 PM Dec 15th, 2011

[LNLellaa](#) [@VegNews](#) my vegan cinnamon oatmeal raisin cookies! Or my raw cheesecake, always a hit! [#vegnewschat](#) -6:41 PM Dec 15th, 2011

[HealthyIZ](#) Must get both! RT [@mumsoriginal](#): [@veganchefbev](#) [@BitterSweet](#) we have coconut sugar and flour --> <http://t.co/13AEWnFa> [#VegNewsChat](#) -6:41 PM Dec 15th, 2011

[BitterSweet](#) Q8 Layer cakes always wow, but chocolate ganache tart is equally impressive and takes little effort. I use [@veganchefbev](#) recipe! [#vegnewschat](#) -6:41 PM Dec 15th, 2011

[veganchefbev @VegNews](#) My family loves my muffins, crumb topped coffeecakes, layer cakes with lots of vegan buttercream and tons of garnishes [#vegnewschat](#) -6:41 PM Dec 15th, 2011

[DareYouToBlog](#) Q8: Blondies are my specialty. There are never any leftovers! [#VegNewsChat](#) -6:41 PM Dec 15th, 2011

[mumsoriginal @veganchefbev @BitterSweet](#) we have coconut sugar and flour --> <http://t.co/bVcYVMBa> [#VegNewsChat](#) -6:40 PM Dec 15th, 2011

[veganchefbev @BitterSweet](#) I love my KitchenAid mixer, but find that I do most of mixing with my best tools...my hands [#vegnewschat](#) -6:39 PM Dec 15th, 2011

[VegNews](#) Q8: When you're in the mood for something sweet, what do you make? What do you make for omni-friends and family to wow them? [#vegnewschat](#) -6:38 PM Dec 15th, 2011

[DareYouToBlog](#) Cookie drying rack! So simple yet so useful. [#VegNewsChat](#) -6:38 PM Dec 15th, 2011

[fabesnatural](#) Join us at Twitter party with [@VegNews](#) Holiday Baking! [#VegNewsChat](#) -6:38 PM Dec 15th, 2011

[VegNews](#) A new item for our Christmas lists! RT [@veganchefbev @VegNews](#) Baking must haves: marble rolling pin (doughs don't stick) [#VegNewsChat](#) -6:38 PM Dec 15th, 2011

[veganchefbev @VegNews](#) Baking must haves: parchment paper/silpats, assorted cookie scoops, marble rolling pin (doughs don't stick) [#vegnewschat](#) -6:37 PM Dec 15th, 2011

[BitterSweet](#) Q7 Best gadgets? Totally spoiled by stand mixer and [@Vitamix](#). All you really need is a bowl and a whisk though! [@VegNews #vegnewschat](#) -6:36 PM Dec 15th, 2011

[fabesnatural](#) Q5: We use rice flour for [#glutenfree](#) desserts. Unbleached whole wheat, potato & whole grain barley flour for regular desserts [#VegNewsChat](#) -6:35 PM Dec 15th, 2011

[BitterSweet](#) [@veganchefbev](#) Good one! They grind best when frozen, too, so they don't gunk up the machine. [#vegnewschat](#) -6:35 PM Dec 15th, 2011

[VegNews](#) Q7: Let's talk tech! What are the best gadgets for making baking easier or more fun? Any specialties that you can't live w/o? [#VegNewsChat](#) -6:35 PM Dec 15th, 2011

[mumsoriginal](#) [@vegnews](#) have you ever used coconut flour? <http://t.co/MlhL8Dux> [#VegNewsChat](#) [#glutenfree](#) -6:34 PM Dec 15th, 2011

[veganchefbev](#) [@BitterSweet](#) Nut meals/ flours are expensive. I buy the raw nuts and grind them myself in coffee grinder or food processor [#vegnewschat](#) -6:34 PM Dec 15th, 2011

[BitterSweet](#) [@veganchefbev](#) Sweetened with agave! Flour is part of the secret... [#vegnewschat](#) -6:34 PM Dec 15th, 2011

[BitterSweet](#) Key points for GF coconut cupcakes: Lots of unsweetened coconut flakes, and plenty of acid for fluffy crumb [@VegNews](#) [#vegnewschat](#) -6:33 PM Dec 15th, 2011

[EvilBillionaire](#) RT [@BitterSweet](#): Date and coconut sugar are at Whole Foods- I like that they're less processed, and bring new flavors to old recipes [@VegNews](#) [#vegnewschat](#) -6:33 PM Dec 15th, 2011

[veganchefbev](#) [@BitterSweet](#) Mmmm coconut cupcakes! Did you use coconut flour and coconut sugar in the batter? Please send recipe to me! [#vegnewschat](#) -6:33 PM Dec 15th, 2011

[VegNews](#) We're willing to bribe! RT [@BitterSweet](#) I have a killer GF coconut cupcake. Wish I could share the secret recipe... [#VegNewsChat](#) -6:32 PM Dec 15th, 2011

[BitterSweet](#) [@veganchefbev](#) Don't forget about other nut meals too- hazelnut is pricey, but so tasty and perfect for a holiday splurge! [#vegnewschat](#) -6:32 PM Dec 15th, 2011

[BitterSweet](#) Q6 Gluten-Free? I have a killer GF coconut cupcake I make at [@healthinahurry](#). Wish I could share the secret recipe... [@VegNews](#) [#vegnewschat](#) -6:31 PM Dec 15th, 2011

[veganchefbev](#) [@DareYouToBlog](#) Almond meal works great for tart and pie crusts, as well as some baked and raw cookies [#vegnewschat](#) -6:30 PM Dec 15th, 2011

[veganchefbev](#) [@DareYouToBlog](#) My fave flour is whole wheat pastry flour and I use it for everything. Fave GF baking blend is Bob's Red Mill [#vegnewschat](#) -6:29 PM Dec 15th, 2011

[DareYouToBlog](#) [@veganchefbev](#) Yep, ground almonds. I didn't mean like protein powder lol. Just almonds made into powder/flour. Does it work? [#VegNewsChat](#) -6:29 PM Dec 15th, 2011

[VegNews](#) Q6: For our experts, what about gluten-free baking? So many people have sensitivities these days. Any time-tested recipes? [#VegNewsChat](#) -6:29 PM Dec 15th, 2011

[veganchefbev](#) [@DareYouToBlog](#) Almond powder? I've been using almond meal/flour (ground almonds) lately [#vegnewschat](#) -6:28 PM Dec 15th, 2011

[BitterSweet](#) [@veganchefbev](#) Can't wait for those results- Great idea. [#vegnewschat](#) -6:27 PM Dec 15th, 2011

[BitterSweet](#) Q5 Flours? For the holidays there's nothing as comforting and traditional as white flour. White whole wheat works too [@VegNews](#) [#vegnewschat](#) -6:27 PM Dec 15th, 2011

[veganchefbev](#) [@BitterSweet](#) Good info! I will have to do a side-by-side taste test with a cookie, to check this tu vs sticks out for myself [#vegnewschat](#) -6:26 PM Dec 15th, 2011

[DareYouToBlog](#) Q5: I generally stick to all-purpose and whole-wheat, but I recently heard about almond powder instead and will try that soon! [#VegNewsChat](#) -6:25 PM Dec 15th, 2011

[veganchefbev](#) [@SugarToothBaker](#) I have used fruit reductions in the past, but not much lately, I'm more into using the juice and puree combo [#vegnewschat](#) -6:25 PM Dec 15th, 2011

[BitterSweet](#) The sticks also have a ratio of fat:water that's closer to butter, so it substitutes more accurately [@VegNews](#) [#vegnewschat](#) -6:25 PM Dec 15th, 2011

[VegNews](#) Q5: What about flours? Do you go all-purpose or fancy? Are there combos that work better for certain things, like brownies? [#VegNewsChat](#) -6:24 PM Dec 15th, 2011

[SugarToothBaker](#) RT [@SugarToothBaker](#) [@veganchefbev](#) Do you ever use fruit juice reductions in place of sweetener? I've started doing that a lot. [#Vegnewschat](#) -6:23 PM Dec 15th, 2011

[VegNews](#) Sorry to announce that [@AllisonsGourmet](#) is still having trouble. We'll reschedule her for a chat in 2012! [#VegNewsChat](#) -6:22 PM Dec 15th, 2011

[veganchefbev](#) [@VegNews](#) When it comes to margarine, I prefer the tub over sticks, but also like to use sunflower & safflower oil [#vegnewschat](#) -6:22 PM Dec 15th, 2011

[BitterSweet](#) Buttery sticks are much better for baking than tub marg, because sticks have less water. More water = cakey cookies. [@VegNews](#) [#vegnewschat](#) -6:22 PM Dec 15th, 2011

[VegNews](#) [@Bittersweet](#) Great tip! [@jchenwriter](#) also mentioned that you prefer buttery sticks to vegan butter in a tub for cookies. Why? [#VegNewsChat](#) -6:21 PM Dec 15th, 2011

[SugarToothBaker](#) RT [@SugarToothBaker](#) [@BitterSweet](#) haven't been in blog world since blogging at Sugar Shock, and starting my little company. [#Vegnewschat](#) -6:20 PM Dec 15th, 2011

[veganchefbev](#) [@VegNews](#) Substitutions that I've been using more are fruit purees, like applesauce, bananas, dates, and prune for eggs and oils [#vegnewschat](#) -6:20 PM Dec 15th, 2011

[BitterSweet](#) Q4: Items to stock? Arrowroot. I go through tons for ice cream, and 1-2 tbsp keeps cookies soft and chewy [@VegNews](#) [#vegnewschat](#) -6:19 PM Dec 15th, 2011

[veganchefbev](#) [@BitterSweet](#) Being less processed is why I like date sugar as well [#vegnewschat](#) -6:18 PM Dec 15th, 2011

[BitterSweet](#) [@SugarToothBaker](#) Hiya! Thanks for tuning in. :) [#vegnewschat](#) -6:18 PM Dec 15th, 2011

[VegNews](#) Q4: What about substitutions? What should a new baker stock up on? Any surprising items you find yourself using constantly? [#VegNewsChat](#) -6:18 PM Dec 15th, 2011

[veganchefbev](#) [@veganchefbev](#) I've been using date sugar in place of brown, turbinado, and muscavado sugar in both cookies, breads, and crisps [#vegnewschat](#) -6:17 PM Dec 15th, 2011

[SugarToothBaker](#) Ps: hey Hannah! [#Vegnewschat](#) -6:17 PM Dec 15th, 2011

[VegNews](#) We're having a tiny technical problem with [@AllisonsGourmet](#)'s tweets not posting. Working to fix! [#VegNewsChat](#) -6:17 PM Dec 15th, 2011

[BitterSweet](#) Date and coconut sugar are at Whole Foods- I like that they're less processed, and bring new flavors to old recipes [@VegNews](#) [#vegnewschat](#) -6:17 PM Dec 15th, 2011

[SugarToothBaker](#) I love coconut sugar! [#Vegnewschat](#) -6:16 PM Dec 15th, 2011

[veganchefbev @VegNews](#) I've seen both date and coconut sugar in every grocery and natural foods store here in Eugene. [#vegnewschat](#) -6:16 PM Dec 15th, 2011

[BitterSweet @veganchefbev](#) Works well if you swap out brown sugar for coconut sugar. Also gives an extra "umph" to simple sugar cookies [#vegnewschat](#) -6:15 PM Dec 15th, 2011

[VegNews @Bittersweet @veganchefbev](#), are date and coconut sugar easy to find? Why do you like each of them? [#VegNewsChat](#) -6:14 PM Dec 15th, 2011

[veganchefbev @BitterSweet](#) What are you baking with coconut sugar? I've seen it, but haven't tried it. [#vegnewschat](#) -6:14 PM Dec 15th, 2011

[DareYouToBlog](#) Q3: brown sugar, agave .. both good choices. I also load in cinnamon for extra sweet flavoring. [#VegNewsChat](#) -6:14 PM Dec 15th, 2011

[BitterSweet](#) Date syrup is also a great sub for molasses to get a slightly different flavor twist [@veganchefbev @VegNews #vegnewschat](#) -6:13 PM Dec 15th, 2011

[BitterSweet](#) Q3 Sweetener choice: Plain granulated sugar really does work best for most cookies, but coconut sugar is a new fav [@VegNews #vegnewschat](#) -6:12 PM Dec 15th, 2011

[veganchefbev @VegNews](#) I like to use a lot of different sweeteners in my baking, it all depends on what I'm making, new fave is date sugar! [#vegnewschat](#) -6:12 PM Dec 15th, 2011

[veganchefbev @DareYouToBlog](#) Mmmm pumpkin-choc. chip cookies sound amazing! [#vegnewschat](#) -6:11 PM Dec 15th, 2011

[VegNews](#) Q3: Do you have a sweetener of choice? Is it straight sugar, or do you go for agave, brown rice, or maple syrup? [#VegNewsChat](#) -6:11 PM Dec 15th, 2011

[veganchefbev @BitterSweet](#) I love gingerbread peeps, too! [#vegnewschat](#) -6:09 PM Dec 15th, 2011

[DareYouToBlog](#) Q2: Pumpkin chocolate-chip cookies. I'll share the recipe on my blog soon--pumpkin "muffintops" is more accurate :) [#VegNewsChat](#) -6:09 PM Dec 15th, 2011

[BitterSweet](#) I've also had great success with cardboard mailing tubes! [@veganchefbev](#) [@VegWeb](#) [#vegnewschat](#) -6:09 PM Dec 15th, 2011

[veganchefbev](#) [@VegNews](#) Must haves: snickerdoodles, hermits, R. tea cakes, choc. peppermint, iced sugar cookies [#vegnewschat](#) -6:08 PM Dec 15th, 2011

[BitterSweet](#) Q2 Must-bake cookies: Candy cane brownies are my favorite, but it's not the holidays without gingerbread too [@VegNews](#) [#vegnewschat](#) -6:08 PM Dec 15th, 2011

[DareYouToBlog](#) Oh my, there's a Veg Chat going on! I'm Meredith, I blog at <http://t.co/ZIXIVOSN> , sorry I'm late! [#VegNewsChat](#) -6:07 PM Dec 15th, 2011

[veganchefbev](#) [@VegWeb](#) I like to ship in tins or plastic tubs, and find that stacking cookies, or sending ball-shaped, like Russian tea cakes [#vegnewschat](#) -6:07 PM Dec 15th, 2011

[VegNews](#) Q2: What are your absolute must-make holiday cookies? [#VegNewsChat](#) -6:06 PM Dec 15th, 2011

[VegWeb](#) RT [@BitterSweet](#) : Best way to ship cookies? Air tight containers, lots of bubble wrap, plastic wrap, and sturdy cookies like shortbread [@VegWeb](#) [#vegnewschat](#) -6:05 PM Dec 15th, 2011

[VegWeb](#) Yum! Good idea! RT [@cityfarmgirlpdx](#): [@VegWeb](#) [#VegNewsChat](#) Fudge ships well. Use a reusable tin and separate layers with waxed paper. -6:05 PM Dec 15th, 2011

[BitterSweet](#) Best way to ship cookies? Air tight containers, lots of bubble wrap, plastic wrap, and sturdy cookies like shortbread [@VegWeb](#) [#vegnewschat](#) -6:05 PM Dec 15th, 2011

[veganchefbev](#) [@PlantDietitian](#) Try to spread your cooking and baking out over several days. This will make things less stressful and more fun! [#vegnewschat](#) -6:05 PM Dec 15th, 2011

[cityfarmgirlpdx](#) [@VegWeb](#) [#VegNewsChat](#) Fudge ships well. Use a reusable tin and separate layers with waxed paper. -6:04 PM Dec 15th, 2011

[veganonadime](#) RT [@AllisonsGourmet](#): [@VegNews](#) Hi Everyone! [#vegnewschat](#) -6:04 PM Dec 15th, 2011

[BitterSweet](#) I first started baking because I have a rampant sweet tooth, and there weren't many good vegan desserts when I first went veg [#vegnewschat](#) -6:03 PM Dec 15th, 2011

[PlantDietitian](#) What an amazing group of talent! Any great tips for holiday cooking? [#VegNewsChat](#) -6:03 PM Dec 15th, 2011

[veganchefbev](#) [@VegNews](#) I've always loved to bake and my great-grandmother got me off to a great start when I was very young [#vegnewschat](#) -6:03 PM Dec 15th, 2011

[VegWeb](#) I'm mailing cookie gifts! What's the best way to package to prevent breakage & any ideas/recipes 4 cookies that ship well? Thx! [#VegNewsChat](#) -6:03 PM Dec 15th, 2011

[melissagerman](#) [@TheBakingBiker](#) Chat you might like!! RT [@VegNews](#): For our excellent experts, how did you all get started baking? [#VegNewsChat](#) -6:02 PM Dec 15th, 2011

[BitterSweet](#) [@VegNews](#) Good evening! Happy to be included with such talented guests. [#vegnewschat](#) -6:02 PM Dec 15th, 2011

[veganchefbev](#) Hi everyone, it's great to be here! [#vegnewschat](#) -6:02 PM Dec 15th, 2011

[VegNews](#) For our excellent experts, how did you all get started baking? [#VegNewsChat](#) -6:01 PM Dec 15th, 2011

[PlantDietitian](#) RT [@VegNews](#): Hi [@veganchefbev](#)! She just released a gluten-free vegan cooking with [@PlantDietitian](#) and is VN's Dairy-Free Desserts columnist. [#vegnewschat](#) -6:01 PM Dec 15th, 2011

[VegNews](#) Hi [@veganchefbev](#)! She just released a gluten-free vegan cooking with [@PlantDietitian](#) and is VN's Dairy-Free Desserts columnist. [#vegnewschat](#) -6:01 PM Dec 15th, 2011

[VegNews](#) Hi [@BitterSweet](#)! Hannah Kaminsky is the author of Vegan Desserts, a food photographer, and VN's My Sweet Vegan columnist. [#VegNewsChat](#) -6:01 PM Dec 15th, 2011

[VegNews](#) Welcome [@allisonsgourmet](#)! She's the founder of Allison's Gourmet, a vegan bakery, and the author of VN's Veganize It column. [#vegnewschat](#) -6:00 PM Dec 15th, 2011

[VegWeb](#) The [#VegNewsChat](#) about holiday [#vegan](#) baking is starting! Get all your Christmas cookie questions answered right this very minute! -6:00 PM Dec 15th, 2011

[VegNews](#) Welcome everyone to our [#vegan](#) Holiday Baking chat with special guests [@allisonsgourmet](#) [@BitterSweet](#) [@veganchefbev](#)! [#vegnewschat](#) -6:00 PM Dec 15th, 2011